Our wines

Vino Rosato MICHELLE'S ROSÉ



Exposition: South / South – West

Harvest: mid-September, manual Harvesting

Training system: Cordon Training

Pruning: Guyot

Yield per hectare: Selection thinning of the two varieties

Winemaking: Maceration with skin contact for 24-36 hours with following long fermentation with controlled temperature in stainless steel barrels

Ageing: 6 months in stainless steel barrel

Sensory characteristics: Brilliant pink colour; fruity and floral perfume; soft and fresh taste. Perfect as aperitif or with appetisers

Alcohol: 12,5%

Service temperature: 8 °C

FG
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